**Front((**

**Effective Date:**

June 9th, 2023

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##### Date

March 10, 2011

***Rost, Inc***

*Job Description*

**Job Title:**

Dishwashers

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Taylor W. Burks Date

**Company Overview**

Rost, Inc, is Mid-Missouri’s leader in outdoor businesses, with divisions in landscaping design/construction, irrigation & home maintenance, garden center & nursery, wholesale, and outdoor sports.

**General Responsibilities**

Dishwashers are responsible for ensuring the cleanliness and sanitization of tableware, glassware, cooking utensils and equipment through manual and machine cleaning methods as they pertain to all MGG Venues..

* Additional Responsibilities
* Keep the areas and equipment related to; dishwashing, food preparations, food storage, supply areas, clean and safe.
* Properly place clean & sanitized items in their designated places.
* Utilize procedures when performing tasks to minimize waste of time, products and supplies.
* Manage and dispose of refuse created by MGG Venues.
* When applicable assist in ensuring foods are prepared following 44 Tavern & Health department standards.
* Receive and stock food and supply deliveries.
* Utilize wiping, scrubbing, sweeping and moping techniques to properly clean & sanitize surfaces.
* Display self as being reflective of job qualifications.
* Qualifications:
* Secure a proper food handlers permit.
* Possess and display a positive attitude.
* Practice proper hygiene and be able to comply with uniform requirements.
* Have reliable transportation.
* Ability to work collaboratively with other departments and team members.
* Meet agreed upon availability requirements.